

TASN Recognized NFSMI Online Courses Guide

<i>NFSMI Category: Child Care</i>	<i>Hours</i>	<i>TASN Level</i>
Dietary Guidelines for Americans 2010	1	Level 2 thru Level 5
Creating an Active, Healthy Environment	1	Level 3
Incorporating MyPlate in the Child Care Classroom	1	Level 3
Introducing MyPlate to Parents of Young Children	1	Level 3
Serving Safe Food in Child Care, Lesson 1: Clean	1	Level 1
Serving Safe Food in Child Care, Lesson 2: Separate	1	Level 1
Serving Safe Food in Child Care, Lesson 3: Cook	1	Level 1
Serving Safe Food in Child Care, Lesson 4: Chill	1	Level 1
What are the Nutritional Benefits for MyPlate?	1	Level 3
<i>NFSMI Category: Child Nutrition</i>	<i>Hours</i>	<i>TASN Level</i>
Adult Learning	4	Level 4
Batch Cooking-From the No Time To Train Series	1	Level 2
Cooking for the New Generation	6	Level 2
Culinary Techniques 1: Introduction to Preparing Healthy School Meals	1	Level 2
Culinary Techniques 2: Preparing Fruits, Vegetables, and Salads	6	Level 2
Culinary Techniques 3: Preparing Entrée Items	8	Level 2
Culinary Techniques 4: Preparing Soups, Eggs, Dairy, and Sauces	8	Level 2
Culinary Techniques 5: Preparing Breads and Baked Goods	6	Level 2
Culinary Techniques 6: Using Seasonings	4	Level 2
Dietary Guidelines for Americans 2010	1	Level 2 thru Level 5
Financial Management: A Course for School Nutrition Directors	12	Level 4
Focus on the Customer for School Nutrition Assistants	6	Level 1 or Level 3
Focus on the Customer for School Nutrition Managers	7	Level 4
Food Production Records	1.5	Level 3 or Level 4
Food Service Assistant...You are Important	4	Level 3
Hot and Cold Temperatures	1	Level 1
Human Resource Series-Communication Skills for Managers	4	Level 3 or Level 4
Human Resource Series-Creating a Motivating Workplace	3	Level 3 or Level 4
Human Resource Series-Dealing with Conflict in the Workplace	3	Level 3 or Level 4
Human Resource Series-Dealing with Difficult People and Situations	3	Level 3 or Level 4
Human Resource Series- Delegating and Empowering	3	Level 3 or Level 4
Human Resource Series- Employee Discipline	3	Level 3 or Level 4
Human Resource Series- Performance Standards and Expectations	3	Level 3 or Level 4
Inventory Management-Controlling Cost	1	Level 4
Inventory Management and Tracking	4	Level 4
No Time to Train: MyPlate	4	Level 3
Nutrition 101	10	Level 3
Motivating Participants	4	Level 4
On the Road to Professional Food Preparation-Standardized Recipes	4	Level 2
On the Road to Professional Food Preparation-Weights and Measures	4	Level 2
On the Road to Professional Food Preparation- Portion Control	1	Level 2
On the Road to Professional Food Preparation- Recipe Adjustments	4	Level 2
Quality in Value in Value Added Products	1	Level 2
Receiving Affects Customer Satisfaction from the No Time to Train Series	1	Level 1 thru Level 3

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USDA State Agency Guidance to Procurement Topic 1	15	Level 5
USDA State Agency Guidance to Procurement Topic 2	18	Level 5
Financial Management # 1	1	Level 4 or Level 5
Financial Management # 2	1	Level 4 or Level 5
Financial Management # 3	1	Level 4 or Level 5
Fueling the School-Aged Athlete-Healthy Eating Score	1	Level 3 or Level 4
Update on Inborn Error of Metabolism	1	Level 3 thru Level 5
<i>NFSMI Category: Food Safety</i>	<i>Hours</i>	<i>TASN Level</i>
Food Safe Taste Testing	1	Level 1
Norovirus Series Part 1 - What is Norovirus	1	Level 1
Norovirus Series Part 2 - Body Fluid Cleanup: Using a Body Fluid Cleanup Kit	1	Level 1
Norovirus Series Part 3 - Employee Exclusion and Restriction: Preventing	1	Level 1
Responding to a Food Recall: Procedures for Recalls of USDA Foods	4	Level 1
Serving It Safe	12	Level 1
<i>NFSMI Category: Special Needs</i>	<i>Hours</i>	<i>TASN Level</i>
Carbohydrate Counting for School Nutrition Staff	1	Level 2
Update on Inborn Errors of Metabolism	1	Level 3 thru Level 5
Special Foods for Special Kids	1	Level 3 thru Level 5
Carbohydrate Counting for School Food Service	1	Level 2 or Level 3
Evaluating School Wellness Activities	2	Level 4 or Level 5
Meeting the Wellness Challenge	10	Level 4 or Level 5
Fueling the School-Aged Athlete-Healthy Eating Score	1	Level 3 and Level 4
<i>NFSMI Category: Wellness</i>	<i>Hours</i>	<i>TASN Level</i>
Carbohydrate Counting for School Food Service	1	Level 2 or Level 3
Financial Management # 1	1	Level 4 or Level 5
Financial Management # 2	1	Level 4 or Level 5
Financial Management # 3	1	Level 4 or Level 5
Helping Child Nutrition Professionals	1	Level 4 or Level 5
Special Foods for Special Kids	1	Level 3 thru Level 5
Update on Inborn Error of Metabolism	1	Level 3 thru Level 5
Serving Safe Food in Child Care, Lesson 1: Clean	1	Level 1
Serving Safe Food in Child Care, Lesson 2: Separate	1	Level 1
Serving Safe Food in Child Care, Lesson 3: Cook	1	Level 1
Serving Safe Food in Child Care, Lesson 4: Chill	1	Level 1
What are the Nutritional Benefits for MyPlate?	1	Level 3
Introducing MyPlate to Parents of Young Children	1	Level 3 or Level 4